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<sup>Dried</sup>  
 Outline of Points to be Observed by Resident/Egg Samplers in  
 Making a Record Covering the Candling, Breaking, and Drying  
 Operations and the Handling of the Product in Egg Drying Plants

1. Candling room - A sufficient number of shell eggs as candled by each candler should be examined prior to breaking to determine that the following conditions are complied with:
  - (a). Inedible eggs are eliminated.
  - (b). Heavy dirties are separated and are properly washed and the shells dried before breaking.
  - (c). Leakers resulting from breakage in candling are properly placed in trays and broken out by skilled personnel. (Leakers, as such, removed from cases before candling should not be used in the drying operation.)
  - (d). That sanitary conditions are maintained and that proper disposition is made of all inedible eggs. Such eggs should be placed in suitable containers for disposal without breaking and should be denatured. Fillers, flats, and empty cases are removed from the candling room.
2. Breaking room -
  - (a). Number of eggs broken into each cup. (Do cups overflow?)
  - (b). How carefully and accurately do the breakers smell and observe broken eggs before emptying the cups? (Sampler should check each breaker by regularly smelling the cups himself.)
  - (c). Are questionable eggs being taken to qualified personnel for final examination?
  - (d). Is egg meat in buckets checked for odor before being emptied into churning?
  - (e). What disposition is made of rejected egg meat? (Cups and buckets)
  - (f). Are cups, knives, and drip trays exchanged for clean ones when contaminative eggs are broken?
  - (g). Is care used by breakers in the removal of shell particles from liquid egg in cups before emptying them?
  - (h). Is the process of cleaning and sterilization of all breaking equipment adequate? (This includes equipment at the breaking tables, churning, pumps, storage tanks, piping, etc.)
  - (i). How frequently are shells removed from the breaking room during the breaking operation?
  - (j). If any substandard egg meat is produced, how is it disposed of? (This includes inedible egg white centrifuged from egg shells, also rejected egg meat from frozen eggs.)
3. Vats and Receptacles -
  - (a) Temperature and odor of liquid eggs held in vats and other containers prior to drying.
  - (b) Length of time that liquid eggs are held from the breaking to the drying operations.

(c) Protection of liquid eggs from dust and contamination.

(d) Are the vats and pipe lines cleaned after each use?

4. Drying Room -

(a). Is it kept clean and orderly during operating hours?

(b). What is the temperature of product when packaged?

(c). How and when is collector powder blended?

(d). What disposition is made of lumpy product from sifter screens and how frequently removed from screen?

(e). Are there any breaks in the sifter screen?

(f). Dust House - The sampler should observe the sanitary conditions in the dust house and disposition made of dust house powder.

(g). Is the tying, construction, condition, and size of liners, and the method of placing them in the barrels proper and adequate?

(h). Are the markings on the barrels complete and adequate?

(i). Are the barrels of proper construction?

(j). Are moisture tests made by the plant and checked by you?

(k). What other tests are made by the plant?

5. Other Observations -

The sampler should also make periodical observations of the dried egg powder to determine its freedom from scorched, sour or other undesirable odors. He should also obtain figures on the total daily production of dried eggs and hours of operation. In the event of a break-down in the plant, he should observe carefully what care is given to liquid egg which may be stored in holding tanks for drying purposes. He should also observe the condition of such liquid egg when operations are resumed and determine the temperature and odor of the liquid eggs. When frozen egg meats are used, he should check them for odor and condition, and whenever such eggs are of an unsuitable condition he should make note of that fact and ascertain the source of their production and storage.

